

Recipes for The Farm at Miller's Crossing, Week 9 – 2008

Carol Hargis, The Market Fresh Chef 

BBQ Slaw serves 4-6

Mix 1/4 cup EACH SUAGE & cider VINEGAR dissolved. Mix in 3/4 cup CATSUP, 1/4 cup BBQ SAUCE, 1/8 tsp CAYENNE, 1/4 tsp TABASCO & s&p to taste. Pour on 1 finely shredded CABBAGE, stir well to coat. Chill 8 hrs.



Broiled Eggplant w/ Garlic & Rosemary 4-6 Servings

2 lg EGGPLANT, long, thin ones

Salt

2 lg GARLIC CLOVES, mince

1 ts.p chopped ROSEMARY

PEPPER

2 tbsp. OLIVE OIL

Cut eggpl in half lengthwise & make crosshatch incisions on cut side, don't cut thru skin. Sprinkle w/ salt, let sit 30min. Squeeze gently, rinse, pat dry. Preheat broiler. Eggplant should not be less than 10" from coils. Stuff incisions w/ garlic, rosemary, pepper. Brush cut sides w/ oil. Put eggpl cut side up on broiler pan. Broil 15-30min til tender, basting w/ oil halfway. Remove from heat. Serve hot, warm or room temp.



Herbed Summer Squash Pizza

2 large or 4-6 individual prebaked PIZZA CRUSTS (or 1 raw)

xv OLIVE OIL for brushing

2 lbs. summer SQUASHES - any combo, sliced 1/4"

4 cups crumbled goat's milk or feta CHEESE

1/4 cup minced summer SAVORY, MARJORAM, or OREGANO

Zest of 1 LEMON

Salt & Pepper

Salt squash, put in colander in sink 30 min. Pat dry. (Rinse under cold running water to remove salt.) Set oven to 350°. Brush squash w/ oil, lay on baking sheet. Sprinkle w/ garlic. Put in oven, bake tender, 20 min. Remove from oven, set aside. Increase oven temp to 500°. Brush raw dough (or prebaked crusts) w/ oil, top w/ cheese. Lay squash on cheese, sprinkle w/ 2 tbsp. herbs, & drizzle w/ oil. Transfer pie to oven, bake til crust crisps, cheese is bubbly, 8 min. Remove from oven to board, brush edges w/ oil. Sprinkle w/ herb zest.



Hazelnut Vinaigrette serves 6

3 Tbsp. OLIVE OIL

1/2 cup fine chop SHALLOT

1/2 cup dried CRANBERRIES

4 Tbsp. Sherry VINEGAR

3 Tbsp. WATER

1 Tbsp. SUGAR

1/2 cup HAZELNUTS, lightly toasted, skinned

1/2 tsp. DIJON MUSTARD

1 Tbsp. HAZELNUT OIL

In pan heat 2t oil on med til hot not smoking, sauté shallot til golden. Stir in berries, 3T vinegar, water, sugar. Simmer, stirring some, til syrupy, 4min. Transfer to bowl, cool to room temp. In skillet heat 1t oil on med til hot not smoking. Sauté nuts w/ s&p til golden, 3 min. Plate, cool. Whisk mustard, 1T vinegar, s&p. In stream whisk in hazel oil, 2T olive oil.

